

THE EFFECT OF SOAKING SALTED EGG IN BASIL LEAF (*Ocimum canum*) EXTRACT ON ORGANOLEPTIC CHARACTER AND MICROBIOLOGICAL QUALITY

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ABSTRACT

The purpose of this research is to determine the effect of salted eggs that are soaked in basil leaf (*O. canum*) extract on its organoleptic character and microbiological quality. 26 egg samples were used for organoleptic testing and 40 egg samples were used for microbiological testing. Microbiological testing was carried out using the Total Plate Count test and qualitative tests on Gram negative bacteria (*Proteus*). Both of these tests were carried out on eggshells twice, before and after the eggs were treated. In TPC testing, the sample was diluted using Buffered Peptone Water (BPW) solution and Nutrient Agar (NA). For qualitative testing of *Proteus*, the medium used were Lactose Broth (LB), Tetrathionate Broth (TTB), Bismuth Sulfite Agar (BSA), and Triple Sugar Iron Agar (TSIA). Cultures that suspected to be positive for *Proteus* were tested further using the Gram staining test. The results of the organoleptic test showed that the salted egg control (T0) had the highest average value in the parameters of taste, color, and texture. In the aroma parameter salted eggs (T3) are most preferred. TPC test results show that each treatment can reduce the number of bacteria from before salting and after being treated. Whereas in the *Proteus* test, there was positive sample of *Proteus* in salted eggs. The Kruskal Wallis statistical test ($p > 0.05$) showed no significant differences in the inner color parameters of the eggs, texture, and aroma of salted eggs, but there were significant differences in the taste and color parameters of the outside. While the statistical test of Repeated Measure ANOVA ($p > 0.05$) showed that there were significant differences in the number of bacteria before and after treatment, but there was no significant difference in the ability between concentrations in reducing the number of bacteria. In conclusion, soaking salted eggs in basil leaf (*O. canum*) extract can increase the value of preference for aroma and can reduce the total number of bacteria.

Keywords : organoleptic, TPC, *Proteus*, salted egg, basil (*O. canum*).